



### *First Course*

(choose 1)

VOL AU VENT AUX FRUITS DE MER

*Stuffed seafood in puff pastry*

SALADE D'ENDIVES AUX POIRES ET BLEU D'AUVERGNE

*Belgian endive salad with pear and blue cheese*

POTAGE DUBARRY

*Cauliflower velouté with shallots confit*

### *Entrées*

(choose 1)

MÉDAILLONS DE LOTTES À LA SAUCE ARMORICAINE

*Monkfish medallion on lobster cream sauce. Served with fresh tagliatelle.*

CARRÉ D'AGNEAU EN CROUTE DE PISTACHES ET MENTHE

*Rack of lamb with a pistachio mint crust. Served with flageolets*

TOURNEDOS ROSINI À LA SAUCE MADÈRE

*Beef tenderloin with foie gras on a Madere sauce. Served with truffle mashed potatoes*

### *Desserts*

(choose 1)

DUO DE SORBETS

*Passion fruit and pineapple sorbets*

ASSIETTE DE FROMAGES

*Cheese plate - Chef Selection*

DELICE DE CHOCOLAT

*Chocolate meringue cake, with crème anglaise*

**\$79 PER PERSON NOT INCLUDING TAX AND GRATUITY**